Notification dated 8th February 1968

(Notice under sub-section 4 of Section 324 of the Mysore Municipilities Act, 1964)

No. HCPR. 122 (13)/67-68. Notice is hereby given to the Inhabitants of Mandya Town Municipality that the Municipal Council, Mandya at their adjourned meeting held on 18th October 1967, have unanimously resolved to adopt the appended the Mysore Municipalities (Regulation and Inspection of places used for the prepartion, storage, sale or supply of articles intended for human food or drink) Bye-laws, 1967. in supersession of the existing Bye-laws and Rules now in force.

Any person liable to be affected thereby may send his/her objection in writing to the Town Municipal Council, Mandya, for consideration within one month from the date of publication of the appended bye-law in the *Mysore Gazette*.

Objections or suggestions received after the lapse of the time specified above will not be considered.

A. MALLEGOWDA,
Chief Officer.

"Bye-laws of (Regulation and Inspection of places used for the preparation, storage, sale or supply of articles intended for human food or drink) of Mandya Town Municipality".

Preliminary

1. *Title.*—These Bye-laws may be called the Mandya Town Municipality (Regulation and Inspection of places used for the manufacture, preparation, storage, sale or supply of articles intended for human food or drink) Bye-laws.

2. *Definitions.*—In these bye-laws, unless the context otherwise requires—

(*a*) 'Act' means, the Mysore Municipalities Act, 1964.

(*b*) 'Employee' means, a person who handles food or drink and is employed in an establishment where food or drink is prepared.

(*c*) 'Hotel' includes a restaurant, coffee shop, Tavern, lunch canteen, and other places where food is prepared or sold.

(*d*) 'Section' means a section of the Act.

Hotels, etc.

3. *Licence required for Hotels, etc.*—(1) No place within the Municipal limits of Mandya Town shall be used for the purpose of preparation, sale or supply of any article of food or drink intended for human consumption without obtaining a licence from the Mandya Town Municipal Council. The premises in respect of which a licence has been obtained shall hereinafter in these bye-laws be called licensed premises.

(2) The licence shall remain in force from the date on which it is granted till the 31st March following and may be renewed of every year.

4. *Application for licence and licence fee.*—(1) Application for the licence shall be made to the Municipal Commissioner or Chief Officer.

(2) Every application for the renewal of a licence shall be made not later than the 1st March of the year preceding that in respect of which the renewal is applied for.

(3) Every application for the grant of a licence shall be made in Form No. I.

(4) For purpose of levying licence fee all the places used for the preparation, storage, sale or supply of articles intended for human food or drink are classified as follows on the basis of their turn-over and the licence fee as per the following classification shall be determined and fixed by the Municipal Commissioner, or Chief Officer.

		Rs.
(1) I Class	..	150
(2) II Class	..	100
(3) III Class	..	50
(4) IV Class	..	25

5. *Grant of licence.*—The Municipal Commissioner/Chief Officer *or other authorised officer* as the case may be may grant or refuse to grant a licence. When licence is refused, he shall give reasons therefor. The licence shall be in Form II.

6. *Site of Hotel or other Establishment.*—The Hotel or other eating or drinking establishment shall be located at a place where flies and vermine are minimum and shall not be within 9 metres from the sites where public Dust bin, public latrine and public urinals are located and no licence shall be granted if the above condition is violated or when the location of the Hotel is in a basement below the surface of the ground.

7. *Construction of premises.*—(1) The premises shall be constructed of masonry or such other materials as may be approved by the Municipal Commissioner/Chief Officer, and no part thereof, shall be constructed of inflamable materials. The walls and roof shall be of suitable head resisting materials and shall be rat-proof and water-proof.

(2) The premises and fixtures shall be so constructel and fitted that all parts of both premises and fixtures are capable of being readily cleaned.

(3) Every such premises shall maintain suitable and seperate accommodation for at least a dining hall, kitchen-store-room. preparation of food, the dimensions of each room being not less than 25 m. in 2.5×2.5 m. and separate washing place for workers and for urinals, and in the case of an eating place where more than 50 persons are served at one meal such place shall have a pantry.

8. *Floor*.—(1) The floors of all rooms in which food or drink are stored, prepared or served and of all washing places should be of such construction as to be impervious easily cleaned, smooth and in good repair.

(2) The floors shall be kept clean and free from litter particularly during the hours of preparing, cooking and serving food and dustless method of cleaning the floor shall be used. Except in case of emergency floor cleaning shall be done during the period when the least amount of food and drink is exposed.

9. *Walls*.—(1) The walls shall be substantial, durable smooth, impervious and washable anl white washed, or of light colour and always maintained in repair.

(2) The walls of all the rooms in which food is served or drink is prepared or utensils are washed shall have a smooth washable surface upto a heigh' of 1.20 metres from the floor.

10. *Ceiling*.—The ceiling shall be clean, dust-prodf non-leaky and free from cracks and shall be such that it does not harbour vermin.

11. *Doors and Windows*.—All openings to the outer air including windows sky-lights shall be effectively screened with tight fitting screens free from holes with not less than sixteen mesh wire and the doors shall be provided. Screen doors to the outer Air shall open outward.

12. *Lighting and Ventilation*.—Every room in which food or drink is stored, prepared or served or in which utensils are washed shall be well lighted, if artificial light sources are provided they shall ensure not less than ten foot candles at any point in the room.

(2) Every room in which food or drink is stored, prepared or served or in which utensils are washed shall be adequately ventilated so as to be normally free from disagreeable odour ventilation equipments supplementary to windows and doors such as adequate exhaust fans or stove hoods shall be provided wherever necessary.

(3) There shall be provided in the licensed premises suitable smoke outlets which shall be maintained in good order and efficient action.

13. *Water supply*.—(1) Adequate supply of wholesome water shall be provided in the licensed premises.

(2) The licensed premises shall have water connections from the public main and such connection and all fittings thereof, shall be kept in proper order and efficient action so as to provide for use on the premises sufficient supply of water for the purpose of business and for thoroughly washing and cleaning such premises. Only the water from this source shall be used for all purposes in the licensed premises. If water has to be stored receptacles made of galvanised Iron or other suitable materials as may be approved by the Municipal Commissioner/Chief Officer *or other authorised officer* in this behalf and with a tap and covered at the top by a tight fitting metalic lid and placed at 1.20 metres above the ground level shall be used. In case there is a well, it shall conform to sanitary standards and its mouth shall be covered and fitted with a pump. Adequate running water shall be available to all rooms in which food is prepared or utensils washed. No unfiltered water or water of doubtful quality shall be allowed to be used for purposes of cooking, drinking or washing. If at any time water from pumps or tanks is an analysis found to be harmful, alternative arrangement shall forthwith be made and the matter reported to the Chief Officer/Municipal Commissioner.

14. *Drainage*.—(1) There shall be provided in the licenced premises adequate means of drainage and maintained at all times in good order and efficient action, no cess pools, shall be permitted on the premises, if sewers exist they shall be properly trapped.

(2) All liquid waste shall be drained into sewer, through the intervention, of gully traps, no surface drains shall be allowed in the kitchen dining rooms preparation rooms and store-room.

(3) When no sewers exist, a catch pit shall be provided for liquid waste which will not be drained directly into the Public surface drains, catch pits shall be properly covered with suitable cover and shall be cleaned daily or oftener.

(4) The gradient of the drains shall be such that no water stagnates anywhere within the premises. When no severage is provided for the final outfall, soak pits, or cess pools shall be provided.

15. *Washing places*.—There shall be provided in every licenced premises, suitable washing platforms having impervious surface.

16. *Toilet or sanitary conveniences*.—(1) Every licensed premises shall be provided with adequate toilet facilities for its employees conveniently located in the premises of the establishment, if possible on the same floor in accordance with the Bye-laws in force, the toilets shall not be shared by other occupants of the building not employed by the licensee.

(2) There shall be an intervening room or vestibule between any toilet room and any room in which food or drink is prepared served or stored or in which the utensils are handled or stored the toilet room doors shall be provided with springs or checks to make them self-closing, the intervening room or vestibule shall be provided with tight fittings self-closing doors.

(3) The toilet rooms shall be well lighted and ventilated to outside air.

(4) Durable and legible sings shall be posted conspicuously in each toilet room directing employees to wash their hands with soap and water before resuming their work.

(5) Facilities for washing hands namely running water and soap shall be provided for the customers and employees separately. If towels be provided they shall be separate for each room. Places for washing utensils shall not be used as washing facilities for the employees.

(6) Every latrine, privy or urinal on the licensed premises shall be kept clean and thoroughly disinfectel daily and when flush facilities are not available the night soil shall always be covered with ashes or earth and remove daily.

17. *Kitchen.*—(1) The kitchen shall be sufficiently spacious and shall be in proportion to the average minimum number of catered for at one meal on the basis of 0.36 Sq.metre or four square feet per dinner as minimum.

(2) The minimum size of the kitchen shall be not less than nine square metres and none of the sides less than 2.40 metres.

(3) Adequate ventilation to the kitchen shall be provided by ventilated hoods or adequate alternative means for the removal of steam. fume smell, intense heat from the cooking range or stoves smoke from fuel used by exhaust fans or otherwise shall be provided in addition to natural ventilation whenever so required by the Municipal Commissioner or Chief Officer *or other authorised officer*.

18. *Eating Hall.*—(1) The floor area of the eating hall excluding the area occupied by the service counter and any furniture or fixture except tables and chairs shall be not less than 0.90 sq.f. or 10 quare feet per diner. The surface of every table or board on which refreshments are served shall be of marble or polished stone or slab or of other non-absorbant impervious material and without cracks such tables shall be kept clean at all times.

(2) There shall be provided covered receptacles for the deposit of all refuse matter and such receptacles shall be emptied and thoroughly cleaned at least twice in every twenty-four hours.

(3) The internal surface of walls of every part of the licensed premises shall be hot lime washed at least four times in every year in the month of January April, July and October or more often if so required by the officer.

(4) The licensed premises shall be cleaned as often as may be necessary and at least twice in every 24 hours to prevent any accumulation of filth or refuse therein.

19. *Utensils and equipment.*—(1) The surfaces of all utensils used in the preparation, storage or distribution of any article of food shall be smooth and not readily corrodable and be easily accessable for cleaning.

(2) No vessel or utensil which is likely to get corroded or to give a metalic or other unwholesome taste or in any way deleteriously affects the quality of food shall be used.

(3) Every cup, plates, knife, fork, spoon, or article used in the distribution or consumption of food shall, after being used by any person be thoroughly cleaned in clean water and steamed or immersed in boiling water for not less than ten minutes before it is allowed to be used by any other person.

(4) No utensils containing or plated with cadmium lead shall be used.

(5) All display cases, windows, counters, shelves, tables, refrigeration equipment stoves, hoods, mixers, grinders and other appurtenances shall be so constructed as to be easily cleaned and shall be in good repair.

20. *Arrangement for washing dishes.*—(1) All eating and drinking utensils shall be thoroughly cleaned and effectively subjected to an approved bactericidal process after each use, so that all cuch utensils ready for a service to customers are clean to sight and touch.

Explanation.—Approved bactericidal process means the application of any method of substance for the destruction of pathogerms and all other organisms so far as practicable and which in the opinion of the Municipal Commissioner or Chief Officer or other authorised officer, is effective and does not adversely affect the equipment or the food or drink or the health of the consumer.

(2) For bactericidal process of glasses immersion for at least two minutes in a luke warm chlorine bath containing at least 200 p.p.m. if hydrochlorities are used shall be made the bath shall not be used after its strength has been reduced to 50 p.p.m. when chlorine treatment is relied up the utensils so treated shall be clean.

(3) Equipment that may be too large to immerse may be treated (a) with steam from a hose in the case of equipment in which steam can be confined (*b*) by boiling water rinse or (*c*) by spraying or swabbing with chlorine solution of approved strength.

(4) Where dish washing machines are used and the bactericidal treatment standards will not suffice cleaning methods as may be approved by the Municipal Commissioner, or Chief Officer, or *Health Officer, or other authorised officer* shall be adopted.

21. *Storage of handling equipments.*—(1) All containers and utensils shall be stored at a height of not less than 30 cm. or twelve inches above the floor in a clean dry place protected from flies splash, dust, overhead leakage and other contamination.

Whenever practicable containers and utensils shall be covered or inverted on a clean surface.

(2) Containers and utensils shall not be handled by the surface which come into contact with food or drink. Fingers shall not touch the inside surface of tumblers, cups and dishes, nor the bowls of spoons the tins of forks, or the blades of knives.

(3) Drain boards, trays and shelves, shall be made of not readily corridable material and shall be kept clean.

(4) Paper cups, plates straws and other single service containers shall be purchased in sanitary cartons and stand therein in a clean, dry place until used and after removal from the cartons they shall be handled in a sanitary manner. Laundered clothes and napkins shall be stored in a clean place until used.

(5) Drinking straws, and toothpicks shall be either wrapped or kept in sanitary dispensers protected from handling drinking filling storage and dispensing and from other sources of contamination.

(6) Spoons spatulas differs scoops, etc., used for dispensing frozen deserts shall not when not in use be stored in such a way as to avoid and contamination from any source.

22. *Refrigeration.*—(1) All readily perishable food or drink shall preferably be stored at or below 50 inches F. except when being prepared or served, these articles include all custard filled and cream-filled pastries milk and milk products egg products meat fish gravy poultry stuffing and sauces dressing and salads containing meat fish eggs milk or milk products, the refrigerators shall be provided with accurate thermometers located in the warmest zone, refrigerators other than frozen food storage cabinets shall be defrosted as soon as the frost blanket is 3 mm. in thickness.

(2) Fresh meat shall be stored so that juices cannot drip upon other foods. To promote rapid cooling sand with sandwich and salad mixes and chopped cut bored left-over food shall be stored in the refrigerator in shallow containers not to exceed 7.5 cm. in food depth or by such other satisfactory means that will ensure proper cooling of the whole-mass.

(3) Hot foods may be air cooled down to 140 a. f. or for not more than one hour prior to refrigeration.

(4) All ice used shall be from a source approved by the Health Officer or other authorised officer, and shall be stored and handled in such a manner as to prevent contamination, water used to wash ice shall comply with the safety standards of action under water.

23. *Storage, display, and serving of food and drink.*—(1) All food and drink shall be stored and displayed in a manner as to protected from dust, flies, vermin, unnecessary handling overhead leakage sewage back flow and other contamination. Evidence of the presence of rodents roaches, ants, or other vermins shall be considered as a violation of this condition. Food or drink shall not be stored or prepared beneath overhead sewer, or drain pipes, unless such pipes are provided with suitable means to carry off possible leakage or condensation.

(2) Food or drink shall not be stored on floors which are subject to flowing from sewage back flow such as those below street level.

(3) The pouring lips of bottles containing milk, or beverages in non-leak proof containers shall not be submerged in water for cooling.

(4) All unwrapped food and drink or display shall be protected by glass or other means of partitioning from public handling or other contamination. Approved openings for self-service may be permitted on counterfronts, but the direct line from the customers mouth to the displayed food, shall be intercepted by glass or other partitioning.

(5) All food and drink shall be handled and served in such manner as to minimise the opportunities for contamination. Serving of sliced butter and cracked ice shall not be direct contact with fingers or hands and usual contact with all food or drink shall be avoided in so fat as is possible. Sugar shall be served only in covered dispensers or in containers or wrapped packages for individuals service.

(6) Water dispensers, if used shall be so constructed that no portion thereof, comes in contact with the rim or inner surface of the glass during filling. If drinking fountains are provided they shall be of a type having an angle flow water jets, the nozzle above the over flow level of the bowl the nozzle protected by a guard against contacts with the lips and drip and equipped with a pressure control adjustment and, water cut off handle, pedal or button.

(7) Water coolers in which the water comes into contact with ice shall not be used.

24. *Provisions to be good and wholesome.*—All provisions or materials used in the licensed premises shall be good and wholesome, and adulterated provisions or materials shall not be used. Provisions not required for immediate use shall be stored in closed bins made of galvanised iron or other metallic receptacles suitable protected against chemical action which shall be kept in stone benches fixed 46 cm. away from the walls and shall not be allowed to lie open on the floor.

25. *Storage of food.*—No foodstuff of any sort which is stale unwholesome, offensive or in any way unfit for human consumption in the opinion of the Health Officer, or other Officer shall be stored served, sold or exposed for sale in the licensed premises.

(2) Dried fruit cut slices or fruit cooked food and all other articles of food or drink kept ready for human consumption in the premises shall be stored or exposed for sale in such a manner as completely to protect them from dust, effluvia flies, or other vermin.

(3) Such articles when exposed for sale shall be kept in clean vessels, or plates made of glass or metal covered with enamel or tin lining placed in glass cases provided if necessary with a fly-proof wire gauze at the top for ventilation.

(4) No such articles shall be touched by hand and clean spoons or other accessories shall be used for serving them.

(5) All papers or leaves used for wrapping articles of food shall be clean and stored in a clean rack or box.

26. *Storage of articles of food.*—Articles of food intended for human consumption shall not be stored so as to permit of absorption of noxious gasses, or vapours, nor in any room or place opening directly into a place where persons sleep or reside or where animals are kept or which communicates directly with a latrine.

27. *Transmission of food.*—It shall be ensured while transmitting any article of food or drink that is not contaminated.

28. *Human habitation prohibited.*—No part of any building in or upon the licensed premises shall be used at any time for purposes of human habitation unless such building is sufficiently detached or separated from the rest of the said premises.

29. *Cleanliness of employees.*—(1) Servants who are dressed in clean clothes shall be alowed to attend on the customers. Servants employed in the manufacture or handling of any article shall wear an appron or any other clean clothes

(2) The garments of all persons including dish washers engaged in handling food or utensils shall be cleaned and used always while working in the licensed premises.

(3) The hands of all persons shall be cleaned while engaged in handling food, drink utensils or equipment.

30. *Medical Examination.*—(1) Food handlers shall be medically examined once a year.

(2) No food handlers shall be employed unless they produce a medical certificate of fitness approved by the Medical Officer or Health affirming that they are free from any communicable diseases.

31. *Disease control.*—(1) No person who is affected with any disease in a communicable form or is a carrier of such disease shall be employed in any licensed premises.

(2) The Municipal Commissioner, Health Officer or Chief Officer, may at any time require any person working in any hotel to submit to physical examination to determine if such person has any disease in a communicable form or is a carrier of such disease. When the possibility of infection is established, the Municipal Commissioner, Health Officer, or Chief Officer, may either require the termination of employment of such person or immediately exclude the employee from the hotel or immediately close the hotel concerned until no furtrer danger of disease outbreak exists.

(3) No animals or birds shall be kept or allowed in any room in which food or drink is prepared, stored or served.

(4) All enclosed spaces which provide harbourage for rodents shall be eliminated. All intersections between double walls and floors shall be protected against gnawing by rats, by the installation of approved rat proof material and all openings in floors, walls, and ceilings through which pipes cables for conduits pass shall be properly sealed with snugly fitting cellers of approved rat proof material and the propagation of rats and invasion of infestation of the licensed premises by them shall be permanently prevented.

32. *Spitting.*—No person shall spit in the licensed premises except in such receptacles or places as are provided for the purpose.

33. *Board to be fixed.*—The licensee shall fix or cause to be fixed in a conspicious place in such premises a board stating the purpose for which such premises is intended and the hours of its working.

34. *Complaint book.*—The licensee shall keep in such premises a book in which customers or inspecting officers may enter their remarks or note their complaints and such book shall be opened to inspection by any inspecting officer of the Health Department of the Municipal Council.

35. *Power to inspect licensed premises and to suspend revoke and restore licences.*—(1) The Municipal Commissioner or the Chief Officer, may at any reasonable hour inspect the licensed premises and may at any issue directions if necessary for securing compliance with the provisions of these bye-laws.

(2) The Municipal Commissioner or the Chief Officer, may after giving the person concerned reasonable opportunity to show cause and after due enquiry, suspend or cancel a licence granted under these bye-laws, if any of the provisions of the bye-laws or directions issued under the foregoing clause is not complied with. The Municipal Commissioner or the Chief Officer, may or being satisfied that the necessary compliance is secured restore the licence which has been suspended under this clause.

36. *Penalty.*—Whosoever commits a breach of any of the above bye-laws, or any part shall be punishable—

(*a*) with a fine which may extend to fifty rupees and in case of continuing breach with fine which may

extend to fifteen rupees for every day during which the breach continues after conviction for the first breach or ;

(*b*) with fine which may extend to ten rupees for every day during which the breach continues after receipt of notice from the Municipal Commissioner or Chief Officer, to discontinue such breach.

A. MALLEGOWDA,
Chief Officer.

FORM I (Bye-law 4)

Form of application for licence

1. Full name and address of applicant.
2. Father's name
3. Age
4. Purpose for which licence is required.
5. The place in respect of which the licence is required—
   (1) Division
   (2) Street
   (3) Door No.
   (4) Other particulars such as boundaries necessary for identifying the place.
6. The name and address of owner of such place.
7. The rent of the place or the estimated rental value where the applicant is the owner of the premises.
8. Period for which licence is required.

Receipt for fee of Rs. ..... paid in ..... is enclosed.

I declare that the particulars given above are true to the best of my knowledge, information and belief.

Applicant

Place

Date

FOM II (Bye-law 5)

Form of Licence

This licence is granted to Shri ..... (Name and address) for the use of .... (insert description of place) as a hotel restaurant, eating house, boarding house, coffee house, (retain the word indicating the purpose for which the licence is granted and strike off the remaining words) .

The licence will expire on the 31st March 19 .... and is subject to the provision of these bye-laws.

Fee of Rs. ..... is received on ..... for the period .....

Town Municipal Council,
Mandya.

Dated

A. MALLEGOWDA,
Chief Officer

Notification dated 23rd January 1968

(*Under Rule 3 of the Mysore Municipalities Taxation Rules,* 1965)

No. HCPR. 122 (11)/67-68. Notice is hereby given to the Inhabitants of Mandya Town Municipality that the Town Municipal Council, Mandya, have resolved in their adjourned meeting held on 18th October 1967, to adopt the following "The Mysore Municipalities (Levy of Fees on Buses, Lorries, Cars, etc., using Municipal Bus Stand) Bye-laws 1966" as framed by Government under sub-section (3) of Section 138 read with clause (gg) of sub-section (1) of Section 324 and Section 325 of Mysore Municipalities Act, 1964. These Bye-laws supercede the existing Bye-laws after they come into force.

Any inhabitant of the Municipality objecting to the proposed Bye-laws, or to the amount or rate proposed or to the classes or property to be made liable thereto may within one month from the date of publication of this notice in the *Mysore Gazette* send his/her objection in writing to the Town Municipal Council, Mandya.

A. MALLEGOWDA,
Chief Officer.